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官財板
Casket (Minced Chicken & Mixed Vegetables in Crispy Box-shaped Bread)

Legend's Specials

梁山好菜

- 蒜泥白肉** £ 4.50
Pork Slices with Minced Garlic and Chilli Sauce
- 麻辣牛筋** £ 4.50
Chilli Beef Tendon, Served Cold
- 夫妻肺片** £ 5.20
Hot and Fiery Beef Slices & Beef Tripe
- 台式豆腐皮蛋** £ 4.20
Tofu with "Thousand Years" Egg
- 川味鴨舌** £ 4.20
Szechuan-style Duck Tongues
- 脆皮香酥鴨** Quarter £ 8.50
Crispy & Aromatic Duck, served with pancakes Half £ 15.50
- 炸蚵仔酥** £ 6.50
Crispy Oyster Fried with Salt & Pepper
- 士林蚵仔煎** £ 7.50
Taiwanese Glutinous Omelette with Oyster and Vegetables
- 臺南菜脯蛋** £ 5.50
Taiwanese Fried Egg Pancakes with Preserved Vegetables



精緻小籠包 8只
Classic Siu Loung Bao (8 pcs)



虎咬豬
Taiwan Mini Kebab with Pork

湯 Soup

- 招牌素酸辣湯 (齋/雞肉)** £ 2.60
Hot & Sour Soup (Vegetarian or With Chicken)
- 精選燉湯** £ 3.60
Special Soup of Day
- 高雄海鮮濃湯** £ 4.80
Southern Taiwan Seafood Broth

Dim Sum

freshly hand made to order

梁山特產

- ★★精緻小籠包** 8只 £ 6.00
Classic Siu Loung Bao (8 pcs)
- ★★鮮蝦小籠包** 6只 £ 6.00
Fresh Prawn and Pork Siu Loung Bao (6 pcs)
- ★★蟹粉小籠包** 8只 £ 6.50
Pork Crab Meat Siu Loung Bao (8 pcs)
- ★★雞肉小籠包** 8只 £ 6.50
Chicken Siu Loung Bao (8 pcs)
- 紅油抄手** 8只 £ 4.20
Won Ton in Spicy Sauce (8 pcs)
- ★★皇牌蘿蔔絲酥餅** £ 2.80
Shredded Turnip Pasty
- 彰化肉圓** £ 3.20
Taiwanese Steamed Meatball
- 虎咬豬** £ 2.80
Taiwanese Mini Kebab with Pork
- 精裝蒸素餃** 6只 £ 4.20
Steamed Vegetarian Dumplings (6 pcs)
- 官財板** £ 4.80
Casket (Minced Chicken & Mixed Vegetables in Crispy Box-shaped Bread)
- ★自制油條** £ 2.20
Deep-fried Dough Stick
- 蠔仔粥** £ 4.50
Oyster Congee
- 皮蛋瘦肉粥** £ 4.50
Pork & Preserved Egg Congee
- 臺南番薯粥** £ 4.00
Sweet Potato Congee



蛋黃肉
Steamed Meatballs with Salted Egg Yolk



彰化肉圓
Taiwanese Steamed Meatball



梁山馳名滷肉煲
Leong's Braised Pork Belly

- 糖醋酥肉** £ 6.80
Sweet & Sour Pork
- 糖醋排骨** £ 6.80
Sweet & Sour Ribs
- 蛋黃肉** £ 6.80
Steamed Meatballs with Salted Egg Yolk
- 萬巒豬腳滷蛋煲** £ 7.50
Braised Pigs' Trotter & Stewed Egg
- 梁山馳名滷肉煲** £ 7.50
Leong's Braised Pork Belly
- 鍋仔豬肝** £ 6.50
Fried Pork Liver in Mini Wok
- 好漢旺腸** £ 7.50
Spicy Pigs' Offal
- 豆豉乾蔥爆雞** £ 8.20
Pan-fried Chicken with Black Bean & Shallots
- 鹽酥雞** £ 6.50
Diced Chicken Fried with Salt & Pepper
- 麻油雞** £ 8.50
Ginger Chicken (with Bone) with Rice Wine & Sesame Oil in Soup
- ★★招牌宮保雞** £ 8.50
Kung Pao Chicken with Dry Red Chilli & Cashew Nuts
- 北投三杯雞** £ 8.50
Stir-fried Chicken with Rice Wine, Soy Sauce & Sesame Oil
- 辣子雞** £ 8.20
Spicy Chicken with Fried Chilli
- 薑母鴨** £ 8.50
Ginger Duck (with bone) with Sake in a Clay Pot

- 孜然羊腩** £ 7.80
Belly of Lamb in Spicy Herbal Sauce
- 香辣羊** £ 7.80
Aromatic Chilli Lamb
- 武松水煮牛** £ 8.50
Boiled Beef Slices in Very Spicy Soup
- 香辣乾牛絲** £ 7.50
Shredded Beef with Chilli
- 紅燒牛腩** £ 8.00
Sautéed Beef with Vegetables
- ★★蒜香菲力 (牛柳粒)-欣葉名菜** £ 12.50
Quick-fried Diced Beef with Garlic Slices (130g)
- 麻辣豆魚 (素)** £ 7.50
Spicy Mushrooms & Vegetable Wrapped with Beancurd Skin
- 張順水煮魚** £ 11.80
Boiled Fish in Very Spicy Soup



★★蒜香菲力 (牛柳粒)-欣葉名菜
Quick-fried Diced Beef with Garlic Slices (130g)

- 五柳鮭魚片** £ 10.50
Fried Seabass Slices in Sweet & Sour Sauce
- 沙茶炒鮭魚片** £ 10.50
Seabass Fillet in Taiwanese Shacha Sauce
- ★★宮保蝦球** £ 10.50
Kung Pao King Prawns with Dried Chilli
- 椒麻蝦球** £ 10.50
Stir-fried King Prawn with Chilli & Peppercorn
- 圓籠蒸蝦** £ 10.50
Steamed Prawns Served with Oyster Sauce
- ★★避風塘炒大蟹** £ 16.80
Hong-Kong Style Stir-fried Chilli Crab
- 高雄三杯小卷** £ 7.80
Stir-fried Squid with Rice Wine, Soy Sauce & Sesame Oil
- 素麻婆豆腐** £ 5.50
Vegetarian Ma Po Tofu
- 臺中百花煎豆腐** £ 7.50
Pan-fried Tofu Filled with Mashed Prawn
- 魚香茄子** £ 6.00
Aubergine with Mashed Garlic & Tao Pan Sauce
- 面鼓香炒通菜** £ 6.00
Stir-fried Morning Glory with Black Bean
- 干扁四季豆** £ 6.00
Stir-fried Green Beans with Minced Pork
- 清炒蒜花** £ 7.00
Pan-fried Garlic Shoots
- 上湯豆苗** £ 7.00
Pea Shoots in Supreme Stock
- 蒜蓉豆苗** £ 6.50
Pea Shoots with Minced Garlic
- 薑汁白菜** £ 6.00
Bak Choi (Chinese Cabbage) in Ginger Paste
- 蠔油野菌白菜** £ 7.20
Wild Mushroom & Bak Choi (Chinese Cabbage) in Oyster Sauce

Rice and Noodles

飯麵

- ★★九份竹筒飯** £ 4.50
Sticky Rice, Dried Shrimp, Scallops & Mushroom Steamed in a Bamboo Tube
- 筒仔米糕** £ 4.20
Sticky Rice with Shredded Pork
- 雞肉燥飯** £ 4.50
Ground Chicken Rice
- 松子雞粒炒飯** £ 6.50
Chicken Fried Rice with Pine Kernels
- 好漢炒飯** £ 7.50
Legend's Fried Rice with Mixed Seafood
- 豬排蛋炒飯** £ 7.50
Egg Fried Rice with Sliced Pork Chop
- ★★臺南滷肉飯** £ 5.20
Braised Pork Belly Rice
- 蛋炒飯** £ 4.00
Egg Fried Rice
- 絲苗白飯** £ 2.20
Steamed Rice
- 王家牛肉麵** £ 5.50
Taiwanese Spicy Beef Noodle Soup
- 台式豬扒麵** £ 6.80
Taiwanese Pork Chop Noodle Soup
- 麻油雞湯麵** £ 6.80
Noodle with Chicken (with Bone) & Sesame oil in Soup
- 萬巒豬腳湯麵** £ 6.80
Pigs' Trotter Noodle Soup
- 蚵仔麵線** £ 6.00
Thin Noodles in Starched Soup with Oyster & Pig's Offal
- 豬肝湯米粉** £ 5.80
Vermicelli Soup with Pork Liver
- 度小月擔仔麵** £ 5.20
Minced Pork Noodle Soup
- ★★芋頭鹹菜米粉** £ 5.80
Minced Pork Vermicelli Soup with Taro & Preserved Vegetables
- 四川炸醬麵** £ 4.50
Szechuan-style Pork Noodle in Soybean Paste
- 烏龍炒麵** £ 7.00
Fried Special Noodle with Shredded Pork, Chives, Carrots and Onions
- 沙茶牛肉炒麵** £ 7.50
Fried Beef Noodles in Taiwanese Shacha Sauce
- 大麵炒 (沙茶海鮮炒麵)** £ 7.50
Stir-fried Seafood Noodles
- 螞蟻上樹** £ 6.00
Glass Noodles with Minced Pork
- 新竹炒米粉** £ 5.50
Stir-fried Noodles with Vegetables



筒仔米糕
Sticky Rice with Shredded Pork



★★九份竹筒飯
Sticky Rice, Dried Shrimp, Scallops & Mushroom Steamed in a Bamboo Tub

Spicy 辣 Spicy + 加辣 Vegetarian 素 Cold Dishes 冷盤

★★ Must Try 梁山特別製作 New Entry 最新菜式
We have a minimum credit card spend of £12. Chip & PIN Cards Only.